



T O U R N E S O L

2010 NAPA VALLEY PROPRIETOR'S BLEND

WINEMAKER TASTING NOTES

Dark garnet in color. There is an intense primary nose of black currant, black cherry, and raspberry liqueur. The oak is perfectly integrated giving off aromas and flavors of toffee, clove and cedar. The tannins are soft yet firm, elegant and powerful. This Bordeaux-style blend exhibits a juicy mid-palate, balanced acidity and smooth tannins from bottle aging. This is a wine of incredible depth and structure with a long finish now and a full life to follow over the next twenty years.

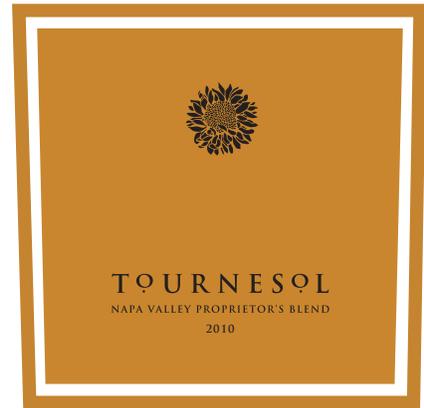
WINEGROWING INFORMATION

2010 was the coolest vintage in the Napa Valley in over 30 years yet it produced wines of incredible depth and structure at Tournesol. Winter rains persisted into the end of April with significant amounts of precipitation at the end of May. The season continued on a very mild path with a marine layer most mornings and evenings, allowing the grapes to develop great flavor, color development and natural acidity. Veraison finished in mid-August and the warm growing season returned, heightened with a few heat spikes. Warm early October weather allowed for full ripening of the fruit and harvest began on October 20 ahead of the late season rains.

The grapes were immediately taken to the winery and were destemmed into small, open-top microvinification bins where the juices and skins fermented and macerated between 16 and 35 days, dependent on variety and vineyard location. Each bin received punch-down treatments and was monitored daily by winemaker Ken Bernards.

When fermentation was complete, the wine was racked into small, thin-staved new French oak barrels selected from an array of forests with various toast levels for up to 21 months with the various varietals kept separate. After several blending trials over the course of a year, a single, signature wine was created that is a natural expression of the Tournesol estate vineyards.

Proprietors Bob and Anne Arns' original concept in planting the vineyard was to create a mosaic of several Bordeaux red varieties that could be fashioned into an individual proprietary wine. Each year, the Proprietor's Blend is a unique, elegant wine that represents the best combination of grape varieties from the individual vineyard blocks.



GRAPE SOURCE: Tournesol Estate Vineyards

BLEND: 89% Cabernet Sauvignon, 7% Malbec, 3% Merlot, 1% Petit Verdot

APPELLATION: Coombsville

WINEMAKING: Certified Organic Winery

ALCOHOL: 14.2%

PRODUCTION: 443 cases

RELEASE DATE: September 2014